

volume 2

Let the Good Times Roll!

The greatest thing about preparing a shrimp boil is getting it right! In New Orleans, where I'm from, everybody and their brother has their special way to do it. The real trick is controlling your heat—both in temperature and spice! You need enough heat or energy to keep the water as close to the boiling point as possible when you add your shrimp to the boiling liquid, and enough spice to "soak in" to the shrimp to give them that great creole flavor.

Without the intense energy to really heat the water, shrimp are almost impossible to peel and eat. You can't just put a pot of water on the stove top and get that kind of powerful heat. In the South, you will usually see the boil rigs; a large pot sitting on top of a propane burner that you can hear a block away since it sounds like a rocket engine. Those are some serious BTUs!

This is one of the unique benefits of a Groen steam jacketed kettle being kept under pressure. The vacuum pressure increases the energy of the kettle and can bring the water to a *violent* boil. Think of it as a SUPER POT. Faster to bring liquids to a boil, more powerful than any stove top, capable of cooking large amounts in a single batch!

Many segments of the foodservice industry are cooking and looking for great ways to offer one of our favorite treats from the sea. Whether you are using our kettles to pre-cook shrimp for quick service restaurants for use in pastas, salads or sandwiches, or in large buffets offering boiled shrimp to the masses, using a Groen steam jacketed kettle is a sure way to get it right.

Groen's incredible line of kettles offers so much variety for finding the right kettle for every kitchen; from the little 3 quart tabletop models to the 150 gallon behemoths. No matter the size, the kettle's built strong and engineered to last. Thick reinforced rim, fully-welded pour lip and a polished mirror-like finish makes every one of our kettles look great and last for years!

We will feature a lot of great ways to really get the most out of our kettles in upcoming issues. With each newsletter, we will be offering some great recipes for you to try and share with others. And this newsletter is no exception. Thanks for taking the time to read our newsletter and we would love to hear from you with any questions, comments or great results at sdangelo@unifiedbrands.net.



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Groen Steam Jacketed Kettle